



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

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CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LA NUEVA COPA CABANA		DATE 12/20/2018	REINSPECTION DATE 1/03/2019	PERMIT EXPIRATION 3/31/2019
LOCATION 1241 W 5TH ST, SAN BERNARDINO, CA 92411			INSPECTOR Tamara King	
MAILING ADDRESS 19319 MISSION RANCH ROAD, RIVERSIDE CA 92508			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:58 AM	TIME OUT 2:46 PM	FACILITY ID FA0010191	RELATED ID PR0000297	PE 1622

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

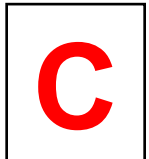
Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance



SCORE 71

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: Data not collected				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & exclusions				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
In				⊗
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O		4	2
7. Proper hot and cold holding temperatures				
In	N/O		4	2
8. Time as a public health control; procedures & records				
In	N/O		4	2
9. Proper cooling methods				
In	N/O		4	
10. Proper cooking time & temperatures				
In	N/O		4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O			2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O			⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O			2
16. Compliance with shell stock tags, condition, display				
In	N/O			2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In				2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O			2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In			4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In				⊗
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In				⊗
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used; test strips	1
35. Equipment/utensils approved; installed; clean; good repair, capacity	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated areas, use	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities maintained	⊗
43. Toilet facilities: properly constructed, supplied, cleaned	⊗
44. Premises; personal/cleaning items; vermin-proofing	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗



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54. PERMIT SUSPENSION

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to cockroach/rodent infestation in critical areas and lack of hot water in the facility.

- Remove/Eliminate all evidence of the cockroach infestation and eliminate all cockroaches from the facility using approved method of pest control.
- Seal any/all gaps/crevices in the facility
- Clean and sanitize all the affected areas prior to contacting this office for a reopening inspection.
- Pest control services shall be conducted using approved Evidence of pest control services shall be provided to your health inspector. The pest control and re-entry procedures were discussed with the manager. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.
- Provide hot water that measures a minimum of 120F measured from the faucet to the facility.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed.

The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415.

A "Notice of Closure" sign was posted.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

MAJOR

POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed live cockroaches in the interior of the soda dispenser nozzle that is hanging behind the 3-compartment sink. Per the person in charge, the nozzle is not being used.

Clean and sanitize the food contact surface.

All food-contact surfaces of utensils and equipment shall be clean and sanitized. Equipment that is no longer in use and no longer necessary the maintenance and operation of the facility shall be removed from the facility.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

21. HOT AND COLD WATER AVAILABLE

MAJOR

POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments:

Observed a maximum water temperature of 92F at the 3-compartment bar sink.

An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. If there is no water, no hot water, or the water supply is unapproved/contaminated, a food facility shall immediately cease preparation of food.

You are hereby notified that your health permit is temporarily suspended due to a lack of hot water above 120 F throughout the facility.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b), 114101(a), 114189, 114192, 114192.1, 114195)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ MAJOR ⚠

POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: 1) Evidence of heavy active cockroach infestation observed:

a) Live cockroaches observed throughout the bar area including:

- on the counter tops
- in the motor components located below the 3-compartment bar sink
- between the bottom portion of the wood counter tops and the metal brackets below the counter top
- In the crevices between pieces of wood below the counter tops
- In the corroded metal below the 3-compartment sink
- On the floors throughout the bar area
- In the walls and gaps in the walls directly below and behind the 3-compartment sink.

b) Dead cockroaches observed in the following locations:

- Numerous dead on a glue trap located directly behind the beer cooler at counter height.
- Numerous dead and live cockroaches under the 3-compartment sink on glue traps .
- One dead adult cockroach observed on the floor in the "taco" portion of the kitchen that is not currently being used.

Pest control services are not routinely conducted as per the owner. No pest control records available at this time. Pest control services scheduled for 12/20/2018 with Dewey Pest Control.

The facility shall completely eliminate the active cockroach infestation. All food contact surfaces in the facility shall be cleaned and sanitized using appropriate methods. All vermin harborage areas shall be cleaned, sanitized and treated using approved pest control methods.

You are hereby notified that your health permit is temporarily suspended due to cockroach infestation in critical areas.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: 1) Observed no valid food safety certificate on site.

One person in the facility must obtain a valid food safety certificate from an ANSI approved organization, within sixty (60) calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable). An inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-inspections.

2) Person in charge demonstrated inadequate knowledge of proper ware washing procedures.

Education provided to person in charge.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS**2**

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1) Observed the sink at the bar to not have hand soap or paper towels in dispensers.

2) The womens restroom is not supplied with paper towels in dispensers.

Provide soap and paper towels in dispensers at all hand wash sinks.

3) The hot water knob at the mens restroom hand wash sink observed in disrepair and non functional.

4) The cold water knobs at the three (3) womens restroom hand wash sinks observed in disrepair and non functional.

Repair the knobs in the restrooms and ensure all knobs and faucets are fully functional and operational.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed the non-food contact surfaces throughout the facility to not be clean to sight and touch and to have a heavy accumulation of dust, dirt, food residue, and other debris.

Thoroughly clean and sanitize the non food contact surfaces throughout the facility.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: Observed the following:

a) Ice machine in the bar inoperable.

b) 2 door beer cooler at the far end of the bar inoperable

c) Cabinet doors below the womens restroom sinks in disrepair and unable to securely close

Repair/ remove/ replace inoperable equipment and equipment that is in disrepair. Ensure replacement equipment is ANSI approved and approved by the Division of Environmental Health. All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: Pressurized cylinders in bar and kitchen are not securely fastened to a rigid structure.

Secure the pressurized containers to a rigid structure.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: Observed lights throughout the kitchen to be inoperable and unable to provide adequate lighting to facilitate cleaning and inspection.

Repair or replace the missing or inoperable lights throughout the facility.

Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: 1) Observed the pipes below the three (3) hand wash sinks in the womens restroom to be leaking.

2) Observed the pipe below the hand wash sink in the mens restroom to be leaking.

3) Observed the 3-compartment sink in the kitchen to be slow to drain.

Repair/ replace inoperable or damaged plumbing fixtures. All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114244, 114245

Inspector Comments: 1) Equipment in the kitchen observed to not be stored in a manner to protect from contamination due to storage of rubbish in the kitchen. The kitchen area observed overflowing with excess rubbish, recyclables, and other debris.

2) Observed numerous recyclable cardboard boxes and rubbish stored behind the bar area.

3) Observed rubbish including used mattresses and broken equipment stored behind the facility.

Remove all rubbish and recyclables from the facility and properly dispose of all removed materials. Clean and sanitize area where rubbish and recyclables have been stored. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish.

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)



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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: 1) Observed the mens restroom to be in an unclean and unsanitary state with urine stains on the floors and walls surrounding the toilet. A 5-gallon bucket was observed providing stability below the trough style urinal in the restroom.

Repair, replace the urinal.

2) The toilet paper was observed stored above the toilet paper dispenser rather than in the dispenser. The toilet paper dispenser observed in disrepair.

Repair and refill or replace the toilet paper dispenser.

Toilet facilities shall be maintained clean, sanitary, and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: 1) All premises of a food facility are not kept clean, fully operative, and in good repair. The food facility is not constructed, equipped, maintained, or operated in a manner that prevents the entrance or harborage of vermin.

Thoroughly clean the facility and maintain the facility in a clean and sanitary manner, fully operative, and in good repair.

2) The bar, kitchen and storage areas are not kept free of litter or items that are unnecessary to the operation or maintenance of the facility.

Remove the unnecessary items and items that are not essential to the maintenance, operation, and function of the facility.

3) Observed hydrogen peroxide stored at the bar on the surface of the beer cooler.

4) Observed personal effects and clothing throughout the bar area in areas where contamination of food or food contact surfaces is likely

Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.

The premises of each food facility shall be kept clean, free of litter, and rubbish; all clean and soiled linen shall be properly stored; nonfood items shall be stored and displayed separate from food and food-contact surfaces; and the facility shall be kept vermin proof.

Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: 1) Observed the walls throughout the restrooms to be in disrepair, heavily soiled, and no longer smooth durable, and easily cleanable.

2) Observed the walls and counter tops in the bar to be heavily soiled with an accumulation of dust, dirt, food residue, cockroach spotting and other debris.

Thoroughly clean the walls throughout the facility and maintain the facility in a clean and sanitary manner.

3) Observed the floors behind the bar area to have a heavy accumulation of food residue, debris, and rubbish.

4) The floors in the kitchen were not visible due to accumulation of debris in the facility.

Clean and sanitize the floors. Maintain the floors in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113725.1, 113953.5

Inspector Comments: 1) A copy of current Health Permit was unavailable at the time of the inspection.

Obtain a current Health Permit and maintain on site and posted in a conspicuous location within the facility.

2) A copy of the last inspection report was unavailable at the time of the inspection.

Obtain a copy of the most recent inspection report and maintain a copy on site and available upon request or inspection.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406



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48. FOOD HANDLER CERTIFICATION

POINTS**3**

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Observed two (2) food handlers without current, valid San Bernardino County food handler cards.

Ensure that food handlers maintain current, valid San Bernardino County food handler cards.

Provided operator with information on how to obtain San Bernardino County food handler cards, and provided the Missing Food Handler Card – Inspector Handout form to the operator for the facility to complete with the missing information.

Facility must provide current, valid food handler card information within 14 calendar days of today's date. If current, valid food handler card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 1/3/2018, there will be a re-inspection charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LA NUEVA COPA CABANA	DATE 12/20/2018
LOCATION 1241 W 5TH ST, SAN BERNARDINO, CA 92411	INSPECTOR Tamara King

You are hereby notified that your health permit is temporarily suspended due to cockroach/rodent infestation in critical areas and lack of hot water in the facility.

- Remove/Eliminate all evidence of the cockroach infestation and eliminate all cockroaches from the facility using approved method of pest control.
- Seal any/all gaps/crevices in the facility
- Clean and sanitize all the affected areas prior to contacting this office for a reopening inspection.
- Pest control services shall be conducted using approved Evidence of pest control services shall be provided to your health inspector. The pest control and re-entry procedures were discussed with the manager. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.
- Provide hot water that measures a minimum of 120F measured from the faucet to the facility.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed.

The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415.

A "Notice of Closure" sign was posted.

A PEP talk was provided on this date.

The following handouts were provided at the time of this inspection: Top 5 CDC Risk Factors handout, Active Managerial Control Handout, Missing Food Handler Card Inspector form, Request for Rescore form.

Notes:

For a C grade (score of 70 to 79)

The food facility must correct the deficiencies listed in the Official Inspection Report (OIR) and must submit to our Division a written request for a re-score inspection within 30 days of the OIR. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection may be immediately closed by the Health Official and remain closed until at least a "B" grade is achieved on a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance #33.1403; or b) may be requested by the food facility.

Signature(s) of Acknowledgement

NAME: Evangelina Quintero
TITLE: Owner